

# Chicken in Amber, by my ol lady

## Ingredients

Chicken portions 3

Mushrooms 50g chopped

Onions 2, chopped

Breadcrumbs 50g

Mustard 1 tsp

Lemon juice 1 tbsp

Brown sugar 1 tbsp

Tomato purée 1 tbsp

Chicken stock cube 1

Sweetcorn, 1 small tin

## Method

1. Coat the chicken in breadcrumbs and fry on all sides, 10 minutes
2. Put chicken in ovenproof dish
3. Fry the onion and cover chicken
4. Fry mushrooms and add
5. Mix cornflour, mustard, brown sugar, tomato purée with a little water
6. Dissolve stock cube in water and boil with cornflour mix
7. Sprinkle lemon juice over the chicken
8. Cover with cornflour mix and sweetcorn
9. Serve with broccoli and new potatoes

